

CLAIMS

1. A flavouring composition containing at least 5%, preferably at least 10% by weight of dry matter of glycine hydrochloride.
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2. Flavouring composition according to claim 1, wherein, in case the composition contains a turmeric component selected from the group consisting of turmeric, a derivative of turmeric containing curcumin and combinations thereof, the weight ratio of turmeric component to glycine hydrochloride is less than 1:5, preferably less than 1:10.
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3. Flavouring composition according to claim 2, wherein, in case the composition contains a turmeric component, the turmeric component is present in a concentration of less than 2%, preferably less than 1% by weight of dry matter
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4. Flavouring composition according to any one of claims 1-3, wherein the composition contains less than 20 wt.% water, preferably less than 10 wt.% water.
5. Flavouring composition according to any one of claims 1-4, wherein the compositions is a free flowing powder.
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6. Flavouring composition according to any one of claims 1-5, wherein the composition further contains at least 10% by weight of dry matter of at least one component selected from the group consisting of yeast lysates, processed flavours and topnotes.
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7. A method of flavouring a foodstuff or a beverage, said method comprising incorporating into said foodstuff or beverage between 0.01 and 2.0 wt.% of a flavouring composition according to any one of the preceding claims.
- 30 8. Method according to claim 7, wherein the flavouring composition is incorporated into the foodstuff or beverage in an amount effective to deliver at least 0.005% of glycine hydrochloride by weight of the foodstuff of beverage.

9. Method according to claim 7 or 8, wherein the foodstuff or beverage contains at least 20 wt.%, preferably at least 40 wt.% water.
- 5 10. Method according to claim 9, wherein said water has a pH within the range of 2.0-5.0, preferably within the range of 3.0-4.5
- 10 11. Method of flavouring a foodstuff according to any one of claims 7-10, wherein the foodstuff is selected from the group consisting of sauces, soups, dressings and mayonnaise.
12. Use of glycine hydrochloride in water based low pH foodstuffs or beverages to suppress and/or mask the sour taste of such foodstuffs or beverages.
- 15 13. A water containing foodstuff or beverage with a pH of less than 4.5, wherein said foodstuff or beverage contains at least 0.01 wt.% glycine hydrochloride, between 0 and 0.01 wt.% turmeric, and wherein the weight ratio of glycine hydrochloride to turmeric exceeds 5.
- 20 14. A water containing foodstuff or beverage with a pH of less than 4.5, wherein said foodstuff or beverage contains at least 0.05 wt.% glycine hydrochloride.
15. The foodstuff or beverage according to claim 13 or 14, wherein said foodstuff or beverage is water-continuous.
- 25 16. A process of manufacturing a flavouring composition, said process comprising dry blending of glycine hydrochloride with at least one flavouring ingredient.